



Christmas
Buffet



AUTOGRAPH COLLECTION®
HOTELS

WARM WISHES



R1495 per person

Includes a glass of sparkling wine or a non-alcoholic beverage, Christmas crackers, a photo booth and live entertainment.

R750 per child

KIDS 6 - 12 YEARS OLD

Terms & Conditions Apply. Booking in advance is essential.
Available on 25 December 2024 only.

FOOD ALLERGIES:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to allergens. Whilst we follow food safety best practices, we cannot guarantee that any foods or beverages are allergen free, even if the allergen does not appear in the name or the ingredients listing. If you have food allergies, then please ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.





Cold Selection

Asian Papaya Salad with Bean Sprouts and Sesame

Waldorf Salad

Potato and Egg Salad with Crispy Bacon

Noodle Salad with Seafood, Thousand Island Dressing,
and topped with Pineapple

Nicoise Salad with Tuna, Green Beans,
Sundried Tomato, and Balsamic



Platters

Fresh Oysters with Condiments

Prawn Towers with Cocktail Dressing

Roast Mediterranean Platters

Bell Peppers, Artichokes, Baby Marrow

Chicken Ballantine and Terrines with Pickles and Gherkins

Smoked Fish Platter

Salmon, Trout, Butterfish, Tuna, with Pickled Ginger and Wasabi,
Avocado and Prawn Platter with Garlic Mayonnaise



Build Your Own Salad Station

Sundried Tomato, Feta Cheese,
Calamata Olives, Boiled Eggs, Tuna, Cherry Tomato,
Onion Rings, Jalapeño Slices, Pickles,
Piccalilli, Branston Pickle

Savoury Snack Station

Mini Sausage Rolls, Prawn Tails, Calamari Rings,
Onion Rings, Mini Pies

Cheese Station

Selection of Local and International Cheeses
Brie, Camembert, Blue Cheese, Cheddar, Emmental,
Chevin, Kwaito. Served with Crackers,
Cheese Preserves, Grapes, and Strawberries

Carvery Station

Roast Gammon with Roast Pineapple,
Red Cherry and Apple Sauce

Mustard and Thyme Roasted Whole Sirloin of Beef
with Horseradish Sauce

Roast Leg of Lamb with Rosemary.
Served with Mint Sauce

Roast Turkey Roll and Bacon Chipolatas.
Served with Cranberry Jelly



Hot Buffet Selection

Lamb Curry

Aromatic Basmati Rice with Onions and Jeera

Oven baked Yellowtail and Kingklip with Lemon Butter Sauce.
Topped with Fried Prawn Meat

Roast Chicken coated in BBQ Spices and BBQ Glaze

Roast Buttered Baby Potatoes

Steamed Chateaux Baby Potatoes

Beef and Penne Bolognese. Topped with Bechamel
and Parmesan Cheese

Butternut and Feta Bake. Topped with Panko Crumble

Peas and glazed Carrots in Honey

Broccoli and Cauliflower Gratin with White Sauce
and Trio of Cheeses

BBQ glazed Beetroot with Pearl Onion



Kids Station

Mini Beef Sliders

Mini Hot Dog Rolls with Mustard and Ketchup

Chicken and Vegetable Pizza Slices

Dessert Selection

Chocolate Showpieces

Yule Logs

Mini Mince Pies

Trifle in glasses with Cherry and Meringue

Christmas Fruit Cake

Trio of Chocolate Mousses in glasses

Gingerbread Men

Gingerbread Houses

Croquembouche Towers

Fresh Fruit, Berries, and Lychees

Red Velvet Cheesecakes

Crème Brûlée

Assorted Mint-Flavoured Tartlets

Macarons and assorted Cookies

Sweet jars with Chocolates

Warm Christmas Pudding with Brandy Egg Nog

